

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (currently amended) A snack bar comprising a center portion, wherein said center portion comprises at least about 45% super-stabilized nut spread; wherein said super-stabilized nut spread comprises from about 1% to about 4% added stabilizer; and wherein said super-stabilized nut spread has a penetration value of from about 130 to about 300 penetration units (mm/10) at 21°C.
2. (canceled)
3. (canceled)
4. (previously presented) The snack bar of Claim ~~[[3]]~~ 1, wherein said center portion comprises from about 50 ml to about 250 ml of food bits per ~~100g~~ 100 g of the total weight of the center portion.
5. (previously presented) The snack bar of Claim 4, wherein said center portion has a density of from about 0.5 to about 1.25 g/ml.
6. (previously presented) The snack bar of Claim 5, wherein said center portion has a density of from about 0.6 to about 1.1 g/ml.
7. (previously presented) The snack bar of Claim 6, wherein said snack bar has a Bar Strength of at least 2 inches.
8. (previously presented) The snack bar of Claim 7, wherein said super-stabilized nut spread is peanut spread.
9. (previously presented) The snack bar of Claim 8, wherein said super-stabilized nut spread is peanut butter.

10. (previously presented) The snack bar of Claim 9, wherein said snack bar is enrobed with a confectioner's material.

11. (previously presented) The snack bar of Claim 1, wherein said center portion comprises from about 60% to about 95% super-stabilized nut spread.

12. (canceled)

13. (amended) The snack bar of claim ~~[[13]]~~ 11, wherein said super-stabilized nut spread has a penetration value of from about 150 to about 250 penetration units (mm/10) at 21°C.

14. (canceled)

15. (canceled)

16. (canceled)

17. (previously presented) The snack bar of claim ~~[[16]]~~ 13, wherein said snack bar has a Bar Strength of from 3 inches (8 cm) to about 8 inches (20 cm).

18. (canceled)

19. (canceled)

20. (canceled)

21. (previously presented) A process for making a snack bar, wherein said process comprises the steps of:

- (a) providing a nut spread;
- (b) adding a sufficient quantity of stabilizer to the nut spread to form a super-stabilized nut spread having a penetration value of from about 130 to about 300 penetration units (mm/10) at 21°C;

- (c) adding food bits to the super-stabilized nut spread to form a mixture, wherein said mixture comprises from about 50 ml to 250 ml of food bits per 100 g of the total weight of the mixture; and
  - (d) forming the mixture into a bar shape.
22. (previously presented) The process of Claim 21, wherein said snack bar comprises at least about 45% super-stabilized nut spread.
23. (previously presented) The process of Claim 22, wherein said snack bar comprises from about 60% to about 95% super-stabilized peanut butter.
24. (previously presented) The process of Claim 21, comprising the additional step of:
- (e) enrobing the snack bar with a confectioner's material to form an enrobed snack bar.
25. (previously presented) The process of Claim 24, wherein said enrobed snack bar comprises greater than about 30% super-stabilized peanut butter.
26. (previously presented) The process of Claim 25, wherein said enrobed snack bar comprises from about 45% to about 80% super-stabilized nut spread.
27. (previously presented) The process of Claim 21, wherein said super-stabilized nut spread has a penetration value of from about 150 to about 250 penetration units (mm/10) at 21°C.
28. (previously presented) The process of Claim 27, wherein said snack bar has a Bar strength of at least about 2 inches (5 cm).
29. (previously presented) The process of Claim 28, wherein said snack bar has a Bar Strength of from about 3 inches (8 cm) to about 8 inches (20 cm).